

Claims

1. A stabilized fruit pulp composition comprising:
 - (a) from about 50.0% to about 99.0% by weight water;
 - (b) fruit pulp comprising chunks, said chunks having dimensions of from about 1x1x1 mm to about 15x15x15 mm; and
 - (c) from about 0.01 to about 40.0% by weight oil

wherein the stabilized fruit pulp composition is the product of fruit comprising water, pulp comprising said chunks, and oil that has been heated to a temperature from about 30°C to a temperature not over about 90°C for less than about four minutes and the fruit has a hardness factor of at least about 300 dynes prior to heating.

2. The stabilized fruit pulp composition according to claim 1, wherein the fruit is an avocado, banana, mango, guava, fig, papaya, kiwi, star fruit, pineapple, or a mixture thereof.
3. The stabilized fruit pulp composition according to any one of the preceeding claims, wherein the fruit is an avocado.
4. The stabilized fruit pulp composition according to any one of the preceeding claims, wherein the fruit has been picked 1 to 4 weeks prior to being ripe and stored in a dark room for less than about 1.5 weeks at a temperature of about 15°C to about 30°C before being heated.
5. The stabilized fruit pulp composition according to any one of the preceeding claims, where the fruit is subjected to

storage conditions of relative humidity between about 40-70% before being heated.

6. The stabilized fruit pulp composition according to any one of the preceeding claims, wherein the fruit has been heated for about 10 seconds to about 3.5 minutes.

7. The stabilized fruit pulp composition according to any one of the preceeding claims, wherein the stabilized fruit pulp composition can be added to the composition comprising a thickening base to produce a puree composition.

8. The stabilized fruit pulp composition according to any one of the preceeding claims, wherein the chunks have dimensions of from about 2x2x2 mm to about 10x10x10 mm.

9. A stable puree composition comprising:

- (a) from about 20.0% to about 95.0% by weight water;
- (b) from about 0.01 to about 10.0% by weight thickening base; and
- (c) from about 1 to about 75.0% by weight stabilized fruit pulp composition comprising chunks, said chunks having dimensions of from 1x1x1 mm to about 15x15x15 mm.

wherein the puree composition has a viscosity from about 5,000 to about 90,000 centipoise, and a shelf life at about ambient temperature of at least about 65 days.

10. The stable puree composition according to claim 9, wherein the stable puree composition has a pH from at least about 3.0 to less than or equal to about 7.0.

11. The stable puree composition according to either claim 8 or 9, wherein the stable puree composition can be used as a dressing, dip, spread, cooking additive or baking additive.

12. The stable puree composition according to any one of claims 9-11, wherein the stable puree composition further comprises from about 0.5 to about 25.0% by weight of a fat additive.

13. The stable puree composition according to any one of claims 8-12, wherein the stable puree composition further comprises food grade flavoring, food grade coloring, protein powder, preservative, emulsifier, acid, spices, texturizing agent or a mixture thereof.

14. The stable puree composition according to any one of claims 9-13, wherein the fruit has been picked 1 to 4 weeks prior to being ripe and stored in a dark room for less than about 1.5 weeks at a temperature of about 15°C to about 30°C before being heated.

15. The stable puree composition according to any one of claims 9-14, wherein the fruit has been subjected to storage conditions of relative humidity between about 40-70% before being heated.

16. The stable puree composition according to any one of claims 9-15, wherein the stable puree composition is shelf stable at ambient temperature for at least about 65 days.

17. The stable puree composition according to any one of claims 9-16, wherein the stable puree composition has a viscosity from about 18,000 to about 30,000 centipoise.

18. The stable puree composition according to any one of claims 9-17, wherein the chunks have dimensions of from about 2x2x2 mm to about 10x10x10 mm.

19. The stable puree composition according to any one of claims 9-18, wherein the fruit is an avocado, banana, mango, guava, fig, papaya, kiwi, star fruit, pineapple, or a mixture thereof.

20. A method for making a stabilized fruit pulp composition comprising the steps of:

- (a) harvesting fruit about 1 to 4 weeks prior to being ripe;
- (b) storing the harvested fruit in a dark room at a temperature from about 10°C to about 35°C for less than about 1.5 weeks;
- (c) in no particular order, peeling, depitting or coring, if necessary, the fruit and cutting or mashing the fruit to produce fruit pulp, the pulp comprising chunks having dimensions of from 1x1x1 mm to 15x15x15 mm;
- (d) mixing the fruit flesh with about 0.01 to about 5.0% by weight acidulant to produce an acidulant and fruit flesh mixture;
- (e) heating the acidulant and fruit flesh mixture to a temperature not over about 90°C for less than about 4 minutes

wherein the fruit has a hardness factor of at least 300 dynes prior to heating.

21. A method for making a stabilized fruit puree composition comprising the steps of:

- (a) mixing together fruit pulp comprising chunks, said chunks having dimensions of from 1x1x1 mm to 15x15x15 mm and a thickening base composition,
- (b) mixing the mixture from step a) with about 0.01 to about 5% by weight acidulant, to achieve a pH of 3.0 - 4.1 for the mixture of step b),
- (c) heating the mixture from step b) to a temperature not over 90°C for less than 4 minutes.

22. The method for making a stabilized fruit pulp or fruit puree composition according to either one of claims 20 or 21, wherein the fruit is avocado, banana, mango, guava, fig, papaya, kiwi, star fruit, pineapple or a mixture thereof.

23. The method for making a stabilized fruit pulp composition according to either one of claims 20 or 21, wherein the stabilized fruit pulp composition comprises from about 50.0 to about 99.0% by weight water; fruit pulp; 0.1 to about 40.0% by weight oil; substantially no quality detrimental enzyme activity after heating.

24. The method according to claim 23, wherein the stabilized fruit pulp composition comprises from about 75.0 to about 99.0% by weight water; fruit pulp; 0.1 to about 20.0% by weight oil.

25. A stabilized fruit pulp or fruit puree composition obtainable by a method according to any one of the respective claims 20-24.